

THE PRINCE OF CATERERS

A Family of Gastronomical

DEL MONICO'S NEW RESTAURANT

Section: Memories Clustering: Bound

Former Eating Place

It has often been said of Paris that he who invents a new sauce in that sauce-loving city is esteemed as highly as he who invents some novel and wonderful labor-saving machine. The cook is thus regarded as a thinker, and the achievement of a famous Parisian thought that this is a chef-d'œuvre of human industry is thought of as a great and commendable as those as a cook. And truly, is cooking not a high art which, in its own way, contributes as much to the elevation, the refinement, the pleasure of man as the other noble arts that illumine life with their serene rays? Is the man who teaches mankind to cook not as great a benefactor of his race as he who teaches them science, art or liberty? For what are science, art or liberty worth to a people whose physiques have been ruined by inedible or unwholesome food? Is the man who has made the people of London, of

inaugurated in London, in Vienna and in other

ities show that the importance of raising a pure and easily strong and sound race is at last beginning to be felt. In this country the value of cookery as an art, as something more than a mere handicraft of necessity, has been greatly undervalued. Whatever appreciation we have of a well-prepared dinner is in no inconsiderable measure due to the efforts of our family—the Delmonicos. If it is true what so many of our physicians assert, that the physical degeneration of American women is largely owing to bad and ill-prepared food, and erroneous diet, then, indeed, the efforts of the Delmonicos have been worthy of all praise. For is not every good dinner a lesson to the uninitiated, teaching him how to save his constitution from ruin by the observance of wholesome rules of cookery and diet?

THE ORIGIN OF THE DELMONICOS.

To trace the origin of this remarkable family of caterers back into the dim past is no easy task. The Delmonicos are a modest family. They keep no genealogical tree, although there is no reason why the exact descent of a prince of restaurateurs should not be as least as important as of the scion of some noble line of medieval robbers, whose only redeeming feature was that they perpetrated their robberies from baronial castles instead of the humble dens of ordinary highwaymen. However, the first Delmonico of whom history affords us a glimpse some centuries ago lived in the time of Lucullus. This great epicure's chief cook must undoubtedly have had some of the Delmonico blood in him. It was a greatness that his descendants did not take charge of, and the crowned heads of modern Europe, from Frederick the Great did to the effects of "rich" pastry. If he had only had some of the zephyr creations of Delmonico's pastry cooks he would probably have lived to win even more battles than he did.

The first sign of the Delmonicos in this country was

have fifty-one years ago, in 1827. In that year John and Peter Delmonico, brothers, opened a confectionery at Nos. 22 and 24 William street. As Mr. L. Delmonico (from whom the facts of this sketch are derived) says they could not have been poor, for, after enlarging their place, they moved to No. 60 Nassau street, a fine lodging house at No. 76 Broad street (which they built and bought also a farm at Williamsburg for the raising of turkeys), he thinks it probable that John and Peter Delmonico think that his uncles were not worth less than 100,000, when they came to this country. They were Swiss and hailed from Bern. A young man, who was a partner in the business, died in the isthmus, where he commanded the schooner Fidelity. John lost being a seafaring man, while Peter remained in New York, and became a successful farmer in Switzerland—ostensibly only, for what good dinners must have been enjoyed at that farmhouse! In 1827 Delmonico's brother-in-law, Joseph, came to New York. His first rival was Niblo's chop-house, which was a little above on William street near Liberty. These two places were the "swell restaurants" of Mark Lane. The next was kept by the wealthy merchants and the leaders of society. At that time the latest "uptown" restaurants were below Market Street. Mark Lane was the place to go. Just think of it here, at Delmonico's, you took paid sixty cents for coffee, now twenty-five; six cents for Cognac, now twenty-five; three cents for Havanna cigars, now twenty-five; and a glass of champagne costing thirty. The general "drink" cost six cents also. This place was carried on eight years—from 1829

the Delmonicos occupied, both as a confectionery and restaurant. Their combined rental was only \$1,000

A murder had been committed in one of the houses which made it as difficult to rent as the Nathan mansion was a few years ago. No wonder that coffee connoisseurs had to bid for such excursions.

When the fire destroyed their first restaurant in William street the Broad Street Lodging House was transformed into a restaurant. This furnished the first example in New York of a restaurant in a lodging house. Meanwhile the Delmonicos—Mr. Lorenzo Delmonico, a nephew of John and Peter, having assumed the management—had built the Beaver street place, which sat in the same line with the Broad street place, and the latter was sold. With this restaurant many festive reunions are associated. Here balls and dinners were given by the ultra-fashionable world as now in the

Fourteenth street building. The Prince de Joinville while at Newport was given a dinner prepared by Delmonico, and the son of Louis Philippe must have been

At No. 25 Broadway they opened the Hotel in 1846. The first night, the wife, and in now the Stevens house. The rental was \$15,000 a year. Even then, Mr. Deimonicos says, the old Astor House was the only hotel in the city. But with the rapid upward growth of the city compelled them to abandon this hotel also, which, during their time, was the largest and handsomest in the city. The strange thing about this day, Deimny Lind lodged there, so did William W. Hubbard Scott and the latter, who was a great gunner, moved up with the Deimonicos to Fourteenth Street. They lived there for some time, but then they moved to two rooms there for some time. In 1853 the Broadway and Chambers street building, a part of the old Irving

they paid here a rental of \$25,000 a year, and subsequently \$30,000, until it was closed

a short time ago. The Fourteenth street restaurant was opened in 1862, and three years later the present Broad street restaurant. But still the upward march of civilization has changed the character of the Fourteenth street place, with which so many associations of revelry are intertwined, is to be also sacrificed to the "uptown movement," and on the 9th of September a new restaurant is to take its place. The Fourteenth street corner building was the residence of Moses H. Grinnell, and the rental for several years was \$100 a month, but it is now owned by the same man, and the value of the restaurant and raised it to \$25,000 a year, which it has remained until now. The other building on Fourteenth street was purchased by Del-

THE NEW RESTAURANT
will be, in what has been known as the Redworth

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Madison square, shall we have another rallying place for the epicure, the belle, the "good liver;" there

will be another spot consecrated to the art of cookery, where the sound of merriment and revelry will cease from morn till night. Here the great formal pompous dinner parties of the associations of the rich; the political dinners, which are only disguises for speech-making; the fashionable balls and banquets in honor of some renowned beauty or some foreign prince; the prandial evolutions to the kings of literature, science and art; the happy and cozy family reunions; the tender gastronomical *à-la-tête* of a pair of hun-

gry lovers just come from a feast of grand opera; and the quiet jolly suppers of convivial friends; all these will and have a soft and bright center, another

Not even the Delmonicos can remember all the distinguished men who have been their guests and all

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